

SOUTHERN DEEP FRIED TURKEY

By Kimberli Washington, Public Information Office



Ingredients:

- 1 (12-14 pound) turkey; defrosted, giblets removed, washed and dried
- 1 tablespoon smoked paprika
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 teaspoon cayenne pepper
- 1 ½ tablespoons poultry seasoning
- 1 tablespoon black pepper
- 3 gallons peanut oil (for frying)

Directions:

- Combine smoked paprika, garlic powder, onion powder, cayenne pepper, poultry seasoning and black pepper together to create a dry rub.
- Place turkey on a large sheet tray and coat cavity and skin with dry rub. Massage the rub throughout turkey generously. Cover with plastic wrap and refrigerate overnight (24 hours).
- To fry: Pre-heat turkey fryer or large stock pot with peanut oil to 400 degrees (It takes about an hour to reach temperature).
- Let refrigerated turkey reach room temperature before frying.
- When both turkey and oil are ready, slowly lower turkey into hot oil. Fry until skin is dark golden brown and crispy (or internal temperature reaches 155 degrees).
- Remove cooked turkey from oil; let rest and drain on a wire rack (about 30-45 minutes).
- Transfer to a serving platter and enjoy with your favorite holiday side dishes!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.